Cookbook of Family Favorites

COMPILED

for

THE HOLIDAY FAIR

First Methodist Church

Ansonia, Connecticut

Second Printing - 1970

SHORT CAKE BISCUITS

2 cups flour
½ teas. baking powder
1/3 cup. butter or oleo
½ teas. salt
1 Tbls. sugar
1 egg
½ cup milk

With pastry blender, mix flour and butter. Add salt and sugar, then baking powder. Beat egg and add milk to egg. Make a well in flour mixture, add all liquid. Mix well with fork. Turn out immediately on floured board. Roll into roll about 8" long. Cut into six pieces. Make in 450 deg. oven for 20 min.

Emma Swan

PUMPKIN BREAD

3½ cups sifted flour
½ teas. baking powder
2 teas. baking soda
1½ teas. salt
1 teas. cinnamon
½ teas. ground cloves
2/3 cup shortening
2 2/3 cups sugar
4 eggs
1 cup raisins
1 can One-pie pumpkin
2/3 cup water

Sift together flour, baking powder, baking soda, salt and spices. Cream shortening, beat in sugar, add eggs, one at a time, blend well. Add pumpkin and raisins. Add dry ingredients alternately with water. Blend thoroughly after each addition. Bake at 350 deg. for 1 hour. This makes 2 loaves.

Carol Howlett

NUT MUFFINS

1 cup flour, ¼ cup sugar, ½ teas. salt, 1½ teas. baking powder, 1/8 c. shortening, ¼ cup nuts, 1 egg, ½ cup milk.

Sift flour, sugar and salt and baking powder together. Cut in shortening. Add nuts. Beat egg and add with milk. Add to flour. Bake in tiny muffin pans.

Evelyn Smith

STOLLEN

1 orange
½ c. dates
½ c. candied fruit
½ c. seedless raisins
¼ c. sifted flour
3/4 t. salt
½ c. milk
2 yeastcakes
1 t. sugar
¼ c. warm water
1 c. margarine or short.
½ c. sugar
2 eggs

Grate orange rind. Cut up dates and chop candied fruit fine. Mix these with raisins. Sift flour, salt together. Heat milk until film collects over surface, then cool to lukewarm. Sprinkle yeast and 1 t. sugar over warm water. Work shortening until soft, add sugar and beat until creamy. Stir in slightly beaten eggs. Add yeast mixture, lukewarm milk and flour. Beat hard, then stir in orange rind mixture thoroughly. Transfer to large greased bowl. Cover with towel and keep in refrigerator overnight.

Next day divide in half, roll or pat on floured board in rectangular shape about 3/4" thick. Brush with melted butter and sprinkle with brown sugar and chopped walnuts. Roll as jelly roll and place in ungreased shallow pan. Repeat with other half of dough. Let rise in warm spot for about 2 hours or until double. Bake in 350 oven 30 min. Place on rack, cool and frost with confectionery sugar.

Stevie Berry

DOUGHNUTS

3½ c. sifted flour
4½ t. baking powder
½ t. cinnamon
¼ t. nutmeg
3/4 c. milk
1 t. salt
3 T. shortening
1 c. sugar
2 eggs

Sift flour and measure. Add baking powder, salt and spices. Cream shortening, add sugar and cream well.

Doughnuts (cont'd.)
Add eggs one at a time. Add flour alternately with milk, mix well. Put in ref. for 1 hr. or more. Then roll out ½" thick. Fry in hot shortening, first on one side then other. Drain on brown paper.

Hazel Mudry

SCONES

4 c. flour
4 t. baking powder
1 t. salt
1 c. sugar
} Sift these together into bowl.

8 T. shortening or butter. Rub this into first mixture. Add 1 c. raisins.
Then mix two eggs beaten into 1 cup of milk and add to mixture. Stir with knife until all is mixed. Roll out on floured board to ½" thickness. Cut into circles squares or triangles. Place on greased sheet pan. Bake 25 or 30 min. in 350 oven. Brush top with a little milk before baking.

Lily Speed

BANANA NUT BREAD

2 c. sifted flour
½ t. baking soda
½ c. butter or margarine
2 eggs
½ c. nutmeats, chopped
½ t. baking powder
½ t. salt
1 c. sugar
3 bananas (mashed)

Sift together flour, baking powder, baking soda & salt. Cream butter and sugar until light. Add eggs one at a time. Add bananas. Stir in dry ingredients. When well mixed, add nuts. Turn into well-greased loaf pan. Bake 350 deg. for 60 min. If baked day before, this will slice better.

Lily Speed

PIE CRUST CAKE

½ c. butter
1 c. sugar
2 eggs
½ c. milk (about)
2 c. sifted flour
2 t. baking powder
1 t. vanilla

Cream butter and sugar, add eggs one at a time, beating well after each addition. Add flour alternately with milk and vanilla. ADD BAKING POWDER LAST. Have a pan lined with pie crust before making the cake. Spread a 12 oz. jar of cherry or other preserves on the bottom of raw pie crust. Pour cake batter over all. Bake 1 hr. in 350 oven or until cake is done. Use pan about 12" x 7".
Serve plain or with whipped cream.

Emma Swan

CHUBBY'S FUDGE CAKE

325 oven. 2 bread tins greased and floured.
Cream together ½ c. butter and 2 c. sugar.
4 sq. baking chocolate in small pieces
½ c. boiling water poured over choc.

Add 2 eggs (unbeaten)
½ c. cold water
2 c. flour
2 t. baking powder (rounded)
1 t. vanilla

Bake until it shrinks a little from sides of pan, approx. 25 min.
Serve--sliced and topped with ice cream or whipped cream or frost with white or chocolate frosting.

Cathie Shepherd Davis

CHERRY CRUNCH

Heat oven to 350 deg.
Cut ½ c. butter into one pkg. Betty Crocker yellow cake mix. Reserve one cup mixture. Pat remaining mixture lightly into pan 13" x 9½" x 2", building up ½ inch edge. Spread 2 cans (One lb. 4 oz. each) of Cherry Pie filling over cake mixture to ½ inch of pan edge. Blend ½ c. chopped walnut and 1 c. reserved mixture. Sprinkle over top.
Bake 45 min. Serve warm with whipped cream or ice cream.

CRUMB CAKE

3 c. flour ½ t. salt
1 3/4 c. sugar 2 t. baking powder
Sift together in a bowl, add ½ c. butter. Mix this as you would pie crust. Take out about 3/4 c. and save for top. To the remainder in bowl, add 1 c. milk, 1 egg, flavor with 1 t. lemon extract. Pour batter in square or oblong pan. Cover top of batter with 3/4 c. crumbs you saved out.
Bake in moderate oven.

SOUR CREAM COFFEE CAKE

1 pkg. Duncan Hines Yellow Cake mix
1 pkg. instant vanilla pudding
4 eggs ½ c. Wesson oil 1 c. sour cream
1 t. vanilla extract
Topping: 1 c. nut meats chopped, ½ t. cinnamon, ¼ c. sugar
Mix all together. Grease tube pan, add half of batter then sprinkle half of topping. Add rest of batter and sprinkle with remaining topping. Bake 1 hr. or more. 350 oven.

Irene Roberts

HOT MILK CAKE (with variations)

Grease 8"x8"x2" pan. Fit greased waxed paper on bottom and set aside.
Beat 2 eggs well, add 1 c. sugar, continue to beat with egg beater (or elec. mixer). Add 1 t. vanilla, then 1 c. flour and 1 t. baking powder sifted together. Add all at once ½ c. hot milk with 1 t. butter in it (heaping). Beat all together quickly (with beater). Batter is thin. Pour into prepared pan and bake at 350 deg. Cool and ice.

Spice Cake
Add 1 t. cinnamon, ½ t. nutmeg and ½ t. cloves to flour before sifting.

Cup Cakes
Fill paper cups 2/3 full and bake. Ice as desired, or cover tops with raspberry jam and dip into a dish of shredded coconut. Makes 18 med. size.

Butterfly Cakes
Cut cone shaped circle from center and fill with lemon pie filling or sweetened whipped cream. Cut removed circles in half and insert into filling, rounded sides toward center (like wings). Put ½ well-drained maraschino cherry in center and sift powdered sugar over tops. (Can use packaged filling.)

Squares 11" x 7" pan. Cool on rack. Ice and cut into squares. Put maraschino cherry or pecan in center of each square.

Cottage Pudding Use plain cupcakes or squares and serve with Lemon Sauce.

Ice Box Cake Split 2 layers crosswise with a sharp knife, making 4 layers. Make a pkg. of cooked choc. pudding. Spread while warm between layers and on top and cool. Cover with sweetened and flavored whipped cream. Refrigerate until ready to serve.

Layer Cakes Bake in 2 shallow 8" cake pans. Ice as desired. Used for over 50 yrs. Always good!

Evelyn Smith

BANANA CUPCAKES

Sift tog. 2½ c. sifted cake flour, 2½ t. baking powder, ½ t. salt, ½ t. soda.
Cream ½ c. shortening. Add gradually 1 c. sugar. Add 1 at a time 2 eggs, unbeaten. Beat each time until fluffy. Stir in 1 t. vanilla. Mash 2 or 3 ripe bananas (to make 1 cup). Measure ½ c. sour milk. Add banana and milk alternately with dry ingredients. Turn into well-greased cup cake pans. Bake in 375 oven about 25 min.

Nut Topping
Mix tog. 2 Tbls. melted butter, ½ c. light brown sugar, ½ c. chopped pecans. Sprinkle over baked cup cakes. Makes 18 to 20 cup cakes. Return to oven and bake 2 min. more.

GRANDMA'S HALF-POUND CAKE

Cream well 1 c. butter. Add to it 1 2/3 c. flour, little at a time. Add 1 c. eggs (about 5) and beat well. (This is what makes it good.) Add 1½ c. sugar as it is beating and ½ t. baking powder. Flavor with 1 t. lemon extract and bake in a moderate oven. Makes a loaf 4½ x 14".

Evelyn Smith

TROPICAL FRUIT CAKE

1/4 c. flour sifted
3/4 c. sugar
½ t. baking powder
1 c. shelled Brazil-Nuts
3 eggs 1 t. vanilla
½ t. salt
2 pkg. pitted dates (about 1 pound)
1 c. well-drained Maraschino cherries

In a large bowl place nuts, dates, cherries. Sift flour mixture over these; mix well with hands until nuts and fruits are well coated. Beat eggs until foamy; add vanilla. Stir into nut mixture until well mixed.

[illegible] (Cont't

[illegible]

Hazel Tidmarsh

LEMON CAKE

[illegible] vanilla. Set aside.

[illegible] Brush with [illegible] over top or [illegible] with powdered sugar.

Beth Ewen

TUBE CAKE

1 box lemon Jello
3/4 c. hot water
3/4 c. oil
4 eggs, unbeaten

[illegible]

Dissolve Jello. Add oil, salt, cake mix and eggs. Beat ingredients 5 min. Put in ungreased tube pan. After it bakes, sprinkle [illegible] over top of cake, then punch top of cake full of holes with a toothpick. Mix 3/4 c. of [illegible] white sugar. Pour over the top.

350 deg. oven
55 minutes

[illegible]

PEPPERMINT FUDGE BARS

[illegible]

Muriel Potter

BUTTERSCOTCH BARS

1 c. sifted flour
½ t. salt
½ t. soda
½ c. brown sugar
½ c. white sugar
1 c. Quaker oats
1 6 oz. pkg. butterscotch bits

[illegible]

Marion Stevenson

[illegible] Squares

[illegible] of
1 c. flour, ½ c. butter, ½ c. conf. sugar, salt flour, cream butter and sugar until fluffy, add flour, mix well. Spread evenly in 8"x8"x2" pan. Bake in mod. [illegible] for 20 min.

[illegible]
[illegible] should be ready as the bottom layer is [illegible], so spread it immediately.
2 eggs beaten until light, add 1 c. sugar, 1 Tbsp. lemon juice, ½ t. salt, 2 Tbsp. flour, ½ t. baking powder. Blend well, then add ½ c. [illegible] and ½ c. shredded coconut. Spread this over first layer as soon as it comes from the oven. Put back in oven and bake approx. 20 min. more.

Marion Stevenson

FROSTED DELIGHTS

1½ c. sifted flour
1 t. baking powder
[illegible]
[illegible] c. vanilla
½ t. salt
½ c. butter
[illegible]
[illegible], brown sugar, [illegible]
1 c. [illegible]
[illegible] sift flour, salt & [illegible] with the butter [illegible] until fluffy. [illegible] add [illegible], vanilla and [illegible] mix well. [illegible] sheet. Bold brown sugar and walnuts, spread over cookie batter and sprinkle with [illegible] Bake in a [illegible] oven 325 deg. 30 min. [illegible] squares [illegible] about 30.

Ethel Lindberg

FRUIT SQUARES

1 c. [illegible]
2 c. [illegible]
1½ t. [illegible]
[illegible]
[illegible] to top crust until it forms crumbs, sprinkle [illegible] crumb mixture [illegible] Keep [illegible] "X9" by [illegible] fruit over crumbs, sprinkle [illegible] of crumbs over [illegible] Ingredients will stay on crumb mixture [illegible] spread with [illegible] some of [illegible] them out with [illegible] [illegible] oven [illegible] 40 min. Cool, sprinkle top with conf. sugar.

Mrs. Howard J. Haegel

APPLESAUCE SQUARES

½ c. margarine
1 c sugar
2 eggs
2 t. baking soda
½ t. cloves
1 c. nuts
1½ c. applesauce
1 c. raisins
2 c. flour
3/4 t. cinnamon
½ t. nutmeg

[illegible] together and mix well. Add [illegible] Spread in sheet pan [illegible] bake at 350 deg. for 1 min. Cool. Cut into squares.

Elsie Tyler

TASTY SQUARES

48 graham crackers
½ c. nuts
1 can sweetened cond. milk
1 can flaked coconut
½ c. chocolate chips

Crush graham crackers in 8" square pan. Add other ingredients in order given. Bake 15 min. in 350 deg. oven. Cut into squares when cool.

FR IT C A I E S A S

½ lb. butter or mar rine 1 c. sugar
2 c. flour ½ t. baking powder
1 ½ t. baking soda
1 t. salt
2 med. sized cans pie filling (cherry is our favorite)

Mix all ingredients, except pie filling, together with pastry cutter until crumbly. Grease ½ of butter, press firmly into pan. Spread fruit over crust. Crumble ½ of mix, and make top crust. Spread butter over top.

Bake at 350 degrees for 1 hr. Serve warm with ice cream.

Ingrid Sultin

PERFECT BROWNIES

Melt 1 sq. unsweetened chocolate or 3 T. cocoa. Butter or marg. and 1 c. granulated sugar. Add 2 eggs, beat well. Mix in melted chocolate, ½ t. vanilla and ½ c. sifted flour. Add ½ c. chopped walnuts. Mix well.

Pour batter into a greased 8" square pan. Bake at 325 deg. for 35 min.

Frost with choco late icing. Cut while still warm for quick icing. Place 3 or 4 pieces of chocolate over top of baked brownies, put back in warm oven to soften. When, then smooth the chocolate over the surface with spatula.) Makes 16 brownies

Beth Bron

[illegible]

½ c. shortening
1 c. sugar
2 eggs
½ c. molasses
3½ c. sourdough raisins
½ c. flour
3 level t. baking soda
1 level t. cinnamon
½ t. cloves
½ c. milk

Rub sugar and shortening to cream, add eggs, milk, molasses and raisins. Stir dry ingredients well sifted. Drop by teaspoon on greased cookie sheet. Bake about 10 min. Yield 5 dozen.

Doris Stevenson

[illegible] COOKIES

1 pint molasses
1 c. shortening
1 t. ginger
pinch of salt
1 t. baking powder
4 to 5 c. flour, enough to make batter stiff enough to roll

Heat to [illegible] add 1 qt. [illegible] until done.

Hazel Tidmarsh

SOFT MOLASSES COOKIES (#1)

1 c. shortening
1½ c. molasses
½ c. sugar
1 c. lard
1½ t. salt
2 t. soda
2 t. cinnamon
1½ t. ginger
½ t. cloves
1 egg

[illegible] shortening and sugar, add molasses, egg, spices, salt, soda, lard, flour, sift, add, [illegible] sift, add flour, sift, add flour, sift, add flour,

[illegible] COOKIES

2½ c. sifted flour, 2 t. soda, 1 t. [illegible] pper,
1 t. cinnamon, ½ t. salt, ½ c. shortening, ½ c.
sugar, 1 egg, unbeaten, ½ c. unsulphured molasses,
½ c. water.
Sift together flour, soda, pepper, cinnamon, & salt.
Cream shortening and sugar until light and fluffy.
Add egg and molasses to creamed mixture, mix well.
Add dry ingredients alternately with water, beginning
and ending with dry ingredients. Drop by heaping
teaspoons onto ungreased baking sheet. Bake in 375
deg. oven 8 to 10 min. Store in tightly covered
container. Makes about 7 doz.

Carol Howlett

[illegible]

1 c. sugar, 2/3 c. butter and [illegible], mix well,
½ c. milk, 2 eggs beaten well, 1 t. soda and 1
c. [illegible] sugar, 2 c. flour, [illegible],
[illegible]
putting into oven.

CHOCOLATE JUMBOS

½ c. shortening, 1 c. brown sugar, packed, 2 eggs,
bitter chocolate melted, ½ t. vanilla, 1 3/4 c.
flour, 2½ t. baking powder, ½ t. salt, ½ c. milk,
½ c. chopped nuts.
Cream shortening, add sugar, beat well. Add egg,
mix well. Add melted chocolate and vanilla.
Sift dry ingredients together. Add to chocolate
mixture alternately with milk. Add nut meats.
Drop by small spoonfuls on greased baking sheet.
Bake at 375 about 10 min.
Top with chocolate frosting.

Muriel Potter

OATMEAL COOKIES

1 c. sugar, 1 c. butter, 1 egg, (beat well)
½ c. milk, 1 t. b. soda (dissolved in milk)
2 c. flour, 2 c. oatmeal (regular), ½ c. ground raisins, ½ t. each cloves, cinnamon and nutmeg.
Drop from teaspoon onto greased cookie sheet. Bake in quick oven (about 400 deg.)

Recipe from "Ecole Champlain"

MINCEMEAT COOKIES

1 c. butter, 2 c. sugar, 3 eggs well beaten),
1 c. mincemeat (Nonesuch), about 5 c. flour,
1 t. b. soda, ½ t. cream, 1 t. cloves, 1 t. nutmeg,
½ t. salt, ½ c. nutmeats
Cream butter and sugar, add eggs and enough flour to prevent curdling, add mincemeat, then dry ingredients which have been sifted together. The amount of flour varies, but make them thick. Drop by spoonfuls [illegible] inches apart on greased cookie sheet. Bake [illegible] for a trial run. Makes 4 or 5 dozen

Mary Sears

OATMEAL COCONUT COOKIES

1 c. margarine
1 egg
1 c. oatmeal
1 t. baking powder,
½ t. salt
1½ c. brown sugar
1½ c. flour
½ t. baking soda
1 c. shredded coconut
½ t. vanilla
(1 c. chocolate bits if desired)

Mix all ingredients together. Drop by teaspoonfuls on greased cookie sheet. Bake at 375 deg. for 8 to 10 min.

Lois Tidmarsh

[illegible]

½ c. shortening ½ c. peanut butter
1 c. brown sugar 1 egg
Sift together 2½ c. flour, ½ t. soda, ½ t. cloves, ½ t. cinnamon and ½ t. nutmeg. Add to first mixture. Then 1 c. chopped salted peanuts.
Roll into two rolls and put into waxed paper in refrigerator. Slice ¼ inch thick. Bake in 350° oven for 10 min. Watch carefully. Delicious!

CRACKLE SUGAR COOKIES

1 c. shortening (part butter) 1½ c. sugar
3 beaten eggs 1 t. vanilla
½ t. lemon extract ½ t. orange extract
2½ c. flour 1 t. soda
1 t. cream of tartar
Cream shortening and sugar until fluffy. Add eggs and flavoring and beat. Combine dry ingredients, add to first mixture. Shape into 1 inch balls. Roll in following mixture. Place on ungreased cookie sheet. Bake in 350° oven 12 [illegible]
[illegible] 3/4 c. sugar 3 t. grated orange rind and 1½ t. grated lemon rind
Mix together well. Makes 5 dozen.
An old-fashioned cookie, with pretty crinkled top.

Evelyn Smith

DATE BALLS

1½ c. dates (cut up) 1 c. sugar
½ c. butter 1 egg, beaten
Cook 10 minutes, stir, and add 1 c. nut meats and 3 cups Rice Krispies. Roll in balls and shave in conf. sugar.

Mrs. A. Springer

[illegible] SALAD

Dissolve 1 pkg. raspberry gelatin in 1 c. hot water. When mixture begins to set, beat in one pint of sour cream and two cups sweetened cranberry sauce. Pour into 1½ qt. mold, chill until firm.

LIME PINEAPPLE SALAD

Follow above recipe except use lime gelatin and pineapple tidbits in place of raspberry and cranberry sauce.

Stevia Berry

[illegible] SALAD

1 c. boiling water
½ c. cranberry juice
1 c. chopped celery
1 pkg. strawberry gelatin
2 c. chopped apple
½ c. chopped walnuts

Pour two boiling water over the gelatin, stirring until the gelatin is completely dissolved. Add cranberry juice. Then add the apple, celery, walnuts, and salt to mold. Refrigerate until firm. Serves 6.

Martha Gilbert

TOMATO ASPIC

Lime jello
1 small can tomato paste
1½ c. water
1 Tbsp. vinegar

Dissolve jello in 1 cup hot water, add tomato paste, water, [illegible] and vinegar. Mold.

Ruth P. Smith

PINEAPPLE SALAD

[illegible] 3 oz. 1 c. [illegible] water
[illegible] 1/2 c. [illegible]
2 Tbsp. lemon juice 1 c. sour cream
1 c. crushed [illegible], drained [illegible]
[illegible] and salt in [illegible] water [illegible] cold water, lemon juice, [illegible] and cream [illegible] and [illegible] from [illegible] and soft on center. [illegible] with [illegible], until fluffy. Fold in [illegible] and [illegible] mixed while still firm, [illegible] delicious! Serves 8 to 9 persons.

Five-Cup Salad

1 c. mandarin or [illegible] 1 c. pineapple [illegible]
1 c. coconut 1 c. mar[illegible] cherries
1 c. sour cream

[illegible] one cup of [illegible] of the [illegible] [illegible] of [illegible] [illegible] beat [illegible] mix. [illegible] for about five hours.

Joan Parsons

[illegible]IN [illegible]

2/3 c. golden or seedless raisins
1 pkg. lemon gelatin 1½ c. water
2 Tbsp. fresh lemon juice ½ tsp. salt
1 c. crushed, undrained pineapple
1 c. grated carrots

[illegible] raisins, cover with water. [illegible] hour, drain and [illegible]. Dissolve gelatin in hot water. Cool to room temperature, then add salt. Chill until slightly thick. Fold in raisins, carrots, pineapple. Pour into molds. Chill. Unmold on salad greens. Serves 6

SAVORY MEAT SAUCE

¼ c. [illegible] oil ½ c. water 2 t. [illegible]
2 medium sized onions, chopped ½ c. celery, chopped
2 cloves minced garlic ¼ c. chopped parsley
2 lb. ground beef 1½ Tbsp. salt 2 bay leaves
3 #2 cans tomatoes (about 7 cups) ¼ t. pepper
2 cans tomato paste 1 t. dried basil
Heat oil in large kettle, add onions and garlic, cook 5 min. Add ground beef, cook until brown, breaking meat up with fork as it cooks, stir in remaining ingredients, bring mixture to a boil, reduce heat, cover & simmer 3 hours stirring occasionally, or until sauce is thick. Remove bay leaves. Skim off hardened fat, store, covered, in refrigerator or freezer. Makes about 3 cups sauce.

LASAGNE

[illegible] for 30 min.
1 lb. [illegible]
1½ tsp. [illegible]
1 [illegible]
5 [illegible] Savory Meat Sauce
2 c. [illegible] ricotta cheese
2 eggs, beaten
[illegible] shredded
1 [illegible]

[illegible] oil to [illegible], 1 at a time, until [illegible] tender, drain, rinse with cold water to cool. Arrange 1/3 of noodles, without overlapping, in bottom of 13x9x2 inch baking dish. Combine ricotta cheese, eggs, parsley, salt and pepper. Spread over noodles. Top with 1/3 of the meat sauce and 1/3 of the mozzarella and parmesan cheeses. Repeat to make 3 layers, ending with cheese topping. Bake at 350 deg. for 30 min. or until hot.

FIESTA CASSEROLE

4 med. [illegible] tomatoes, pared
½ c. milk
¼ c. butter or margarine
1½ t. salt
2 Tbsp. chopped parsley
5 med. size yellow onions, sliced and separated into rings without breaking

in 3½ qt. casserole (not my)
Dash of cayenne [illegible]

(opposite page)

Cook potatoes, covered, in l inch boiling salted water for 20 min. Drain, mash potatoes, beat in milk, butter, salt, cream, and onions.
Parboil onion rings in l inch boiling salted water 5 min. Drain well. Place onions in 2 qt. [illegible] dish, cover with tomato sauce. Cover mashed potatoes over filling, bring them to edge of dish to make a good seal. Bake 350 deg. 1 hour or until potatoes are golden.

Grace Smith

SWEET & SOUR MEAT BALLS #1

1 lb. hamburger
½ c. dry bread crumbs
½ t. sugar
1 egg
dash of pepper
½ lb. pork sausage
1 t. salt
1 small onion, grated
½ to ⅔ c. milk
½ t. nutmeg (optional)

Soak crumbs in milk a few min. Add beaten egg, [illegible] and salt [illegible] mix well, [illegible] to small balls. Roll in flour and brown. Then cover pan and cook slowly in oven or on top of stove 20 - 30 min.

Mary Nichols

SWEET & MEAT BALLS #2

1 lb. hamburg
½ c. milk
½ c. bread crumbs
1 egg, 1 med. size raw potato (grated)
1 small onion, chopped or grated onion

Mix all ingredients using enough bread crumbs to make mixture firm. Form into balls about the size of a walnut. It is important to keep the size of the meat balls small. Brown thoroughly in shortening. Almost cover with water, simmer ½ hr. May be in pressure cooker 10 min. @ 15 lb. pressure. To stretch, add more liquid and potato and bread crumbs to hold well.

Polly Strand

SAUERBRATEN

2½ [illegible] shoulder beef or round, cook 1 ½ c. v[illegible] r
[illegible] enough water to cover beef, over night in [illegible]
[illegible] in the morning. Remove, [illegible] t. m[illegible], [illegible]
[illegible] [illegible] [illegible] [illegible]
or [illegible] [illegible] over [illegible] with water and take on stove
[illegible] bay. about 2 hrs. [illegible] [illegible] [illegible] and when
[illegible] with hot mashed potatoes. [illegible] [illegible]
[illegible] [illegible] [illegible] [illegible] kettle or [illegible] stove.

Mrs. H. Taubert

BEEF STROGANOFF

1½ lbs. [illegible] steak cut into thin strips
½ c. flour
½ c. butter
½ c. onion, chopped
1 c. beef broth
dash of pepper
1 can [illegible] mushrooms
[illegible] or fresh mushrooms
1 c. sour cream
½ c. cooked roast 1 b or 1½ c. wild rice or [illegible] rice,
cooked.

[illegible]
[illegible] beef, [illegible] [illegible] [illegible] [illegible]
[illegible] [illegible]

CHICKEN CACCIATORA

[illegible]
[illegible]
[illegible]

ASPARAGUS SURPRISE

[illegible]

Mary Lou Bailey

HUMMINGBIRD CAKE

[illegible]

Hazel Tidmarsh

Kuuhl

to taste.

brown. 350 deg.

Dena Swan

in the casserole.

15 lbs. pressure.

Polly Strand

[illegible]

[illegible]

Makes 8 servings.

Brown sugar sauce:

[illegible]

Serve [illegible] sauce.

Elaine Farnsworth

OVEN FRIED SCALLOPS

[illegible]

Combine [illegible] and water, [illegible] crumbs, and [illegible]. [illegible]

Lois Tidmarsh

[illegible] LIMA BEANS

[illegible]
save juice.
[illegible]

Emma Swan

[illegible]

partially cooked

[illegible]

Pam Potter

PAD PLANT OUTLET

2 eggs, beaten

Pamela Potter

CHICKEN CASSEROLE

Mrs. Harold G. Smith

LEMON PIE

1 c. Sugar
3 Tbsp. cornstarch
2 tb. Butter
Juice of 2 lemons
2 eggs
1 c. [illegible] water
Little salt
[illegible] rind of 1 lemon

Mix sugar and cornstarch. [illegible] water, mix well and cook until clear. Add butter, [illegible] yolks and lemon. Cook mixture, put in baked crust, top with whites of eggs beaten stiff, and 3 Tbsp. sifted powdered sugar. Return to oven and brown. To make a large pie, use 3 eggs.

Ruth Lewis.

CREAM PIE with variations

2 c. milk, scald in double boiler. Mix together 1/4 c. flour, 1/2 c. sugar, pinch of salt, [illegible] hot milk and stir until thick. Then beat 2 egg yolks and add, stirring well and take when cool to [illegible]. Return to double boiler and cook [illegible] with 1 Tbsp. cond. sugar for top. [illegible] pie shell until meringue is light brown.

Banana Cream Pie:
Cut bananas into crust and cover with cream filling. Top with meringue and brown.

Pineapple Cream Pie
Add 1/4 c. well drained pineapple [illegible] to filling. Cover with meringue and brown.

Evelyn Smith

CHERRY PIE

4 c. [illegible] cherries, drained
1 c. [illegible]
[illegible]
[illegible]

2½ Tbsp. tapioca
¾ c. cherry juice
½ t. almond extract

[illegible] with sugar, tapioca, [illegible] and let stand [illegible] pastry for two crust pie. [illegible] cherries with [illegible] and almond [illegible] Pour [illegible] crust lined pie pan. Cover with [illegible] crust. Bake [illegible] min. [illegible] Turn heat off and leave in oven another hour.

PINEAPPLE CHEESECAKE

[illegible] cream cheese
½ c. butter or margarine
2 beaten eggs
2 [illegible]
[illegible]
[illegible]

[illegible] c. sugar
[illegible]
[illegible]
[illegible]
2 t. vanilla

1. [illegible], add sugar and [illegible] and [illegible] and [illegible] mixture.
2. [illegible] crumbs and butter
[illegible] mix thoroughly with sugar, [illegible] flour and [illegible] vanilla. Blend thoroughly [illegible] into [illegible] and [illegible] pan. [illegible] Bake 45 min.
5. Combine sour cream, [illegible] and [illegible] 1 t. [illegible] spread on top of [illegible] cake. [illegible] over top, [illegible] and [illegible] 5 min. [illegible] cake from [illegible] pan. [illegible]

Margaret Smith

BREAD AND JAM PUDDING

4 or 5 slices of white bread, soft butter, ¼ c. apricot jam, 2 eggs, 3 Tbsp. sugar, 1/16 t. salt, 2 c. milk, sprinkling of nutmeg and 1 t. vanilla. Oven 375 deg. 20 min. Sprinkle ¼ c. of flaked cocoanut over top and bake 20 min. more. Serves 6. Trim crusts from bread and spread each slice with soft butter and some jam. Cut each slice in two and fit into 1 qt. baking dish, lining the bottom and sides. Place a second slice over that in bottom. In a bowl, beat eggs, stir in sugar and salt. Scald the milk and add gradually to egg and sugar mixture, stirring constantly. Then add nutmeg and vanilla. Pour over bread in baking dish. Place dish in pan of hot water and bake. Remove from oven when cocoanut is browned lightly and custard set. Cool. Then chill thoroughly in refrigerator before serving.

Evelyn Smith

BAKED CUSTARD

3 c. milk · ½ t. salt
4 eggs · 1 t. vanilla
1/3 c. sugar

Scald milk in double boiler, place in bowl egg, sugar and salt. Mix thoroughly. Then add the scalded milk, stirring while adding. Butter custard cups. Add the vanilla to the custard mixture and stir it in. Pour the custard mixture through a strainer into the buttered cups. Place cups in a pan of water and bake in slow oven (325 deg.) The water should not boil during baking. To avoid this add ½ c. cold water from time to time. Test if custard is baked by inserting into the center of it a small silver knife. If knife comes out clean the custard is baked.

Lily Speed

WHOLE STRAWBERRY PRESERVES

4 c. firm ripe strawberries (whole)
3½ c. sugar 1 Tbsp. butter

1. Place strawberries in a heavy saucepan. Sprinkle sugar over berries, but do not stir in.
2. Place pan over high heat. Watch closely and when juices start to flow, stir very gently just to mix berries and sugar. Stir in butter or margarine.
3. Heat to boiling, rapidly, stirring carefully two or three times. 10 minutes. Pour into large shallow pan.
4. Stand 12 hours overnight, turning and stirring occasionally to distribute evenly.
5. Ladle cooled preserves into hot sterilized jars. Store in cool place.

Louva M. Pendelow

FANCY ICE TEA

In a large pan, bring to a full boil 10 c. water. Remove from heat and add 10 tea bags. Steep for 20-30 minutes. Remove tea bags. Add about 2½ c. granulated sugar. Mix well to dissolve sugar. Add strained juice from one orange and two lemons. Let cool. Pour into pitcher. Serve with ice in tall glasses. Makes about 3 glasses.

Beth Swen